

# Jayce Schultz

jayce\_schultz@gmail.com | 1-361-712-1342 x57400 | Dearborn Heights, Lao People's Democratic Republic |  
<https://linkedin.com/in/Jayce.Schultz73>

## SKILLS

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### Cuisine Styles

Italian • Pastry • French • Mediterranean

### Kitchen Skills

Sauce-making • Butchery • Menu Design • Plating

### Operations

HACCP • Event Planning • Supplier Negotiation • Catering

### Soft Skills

Quality Control

## SUMMARY

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Experienced Chef with 14+ years focusing on Fine Dining. Known for people development.

## WORK EXPERIENCE

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### Pastry Chef — Hintz Inc (2017 - 2021)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

### Private Chef — Beahan - Braun (2015 - 2023)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 263 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.

### Sous Chef — Legros, West and Wisozk (2025 - 2025)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.

### Pastry Chef — Kessler - Witting (2025 - 2025)

- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 298 guests with 95%+ client satisfaction.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

### Private Chef — Brakus, Kertzmann and Buckridge (2023 - Present)

- Catered private events for up to 68 guests with 95%+ client satisfaction.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.

## PROJECTS

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traho - Reverse-engineered scalable open architecture <https://dual-breastplate.net>

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Stokes LLC Institute (2012)